

THE
LITTLE
ANGEL
HENLEY-ON-THAMES

DINNER MENU

MORSELS

HOMEMADE PORK CRACKLING
(GF) £3.50
Sage & onion salt, apple chutney

**MIXED MARINATED
OLIVES (VG)**
£4.00

**TOMATO & RED PEPPER
HOUMOUS (VG) £4.50**
Rose harissa, crisp flatbread

**WARM ROASTED TOMATO
FOCACCIA (V) £4.00**
Garlic & rosemary butter

STARTERS

HOMEMADE SOUP OF THE DAY, grilled sourdough, butter (V) £5.50

SMOKED HAM HOCK & PEA TERRINE, confit pig fritter, grape, mustard mayonnaise, pickled spring vegetables £7.25

SCALLOPS OF THE DAY £11.95
Please ask your server or see our blackboard for today's special

ISLE OF WIGHT TOMATO BRUSCHETTA, garlic, basil, vegan feta, lemon oil (VG) £6.75

SAUTÉED TIGER PRAWNS, harissa, garlic butter, coriander, dipping bread £8.95

ARANCINI BITES, mushroom & Gorgonzola, red pepper dip (V) £6.50

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES, peas à la Française, hollandaise, lemon £8.25

STARTERS TO SHARE

CHARCUTERIE BOARD, Serrano ham, spicy chorizo & Milano salami, ham hock terrine, cornichons, grilled bread, garlic butter, marinated olives £16.50

GARLIC & ROSEMARY STUDDED CEMBERT, sloe gin & damson chutney, rustic toasts £11.95

LARGE PLATES

At The Little Angel we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

THE LITTLE ANGEL DEXTER BEEF BURGER, Swiss cheese, lettuce, tomatoes, red onion, green kraut & triple cooked chips £13.50

"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER, flat mushroom, chimichurri, gem lettuce, tomato & triple cooked chips (VG) £12.95

THE LITTLE ANGEL SALAD, baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette (VG) £9.50

WARM ROASTED CURRIED CAULIFLOWER, red onion, pumpkin seeds, pomegranate & spinach, chilli & pickled ginger dressing (VG) £9.50

Why not add?

Avocado / Streaky Smoked Bacon / Blue Cheese / Fried Hen's Egg / Chorizo / Roasted Flat Mushroom £1 each

Grilled Chicken Breast / Sautéed Steak £4 each

PEA & SPINACH RISOTTO, broad beans, Padano, poached egg £13.50

BRAKSPEAR GOLD BATTERED SUSTAINABLE FISH & TRIPLE COOKED CHIPS, pea purée, homemade tartare sauce, lemon £12.95

OCEAN FISH PIE, creamed potatoes, savoy cabbage, leeks, peas £14.50

ROASTED MOUNT GRACE LAMB RUMP, beetroot fondant, baby carrots, shallot purée, port sauce £17.95

RICOTTA & SPINACH RAVIOLI, spring onion, pine nuts, charred leek, Padano, truffle butter (V) £13.95

PAN-FRIED SEABASS, samphire, baby courgette, tomato & thyme dressing £15.50

ROASTED CORN-FED CHICKEN SUPREME, sauté garlic potatoes, chorizo, spinach, saffron aioli £14.50

GRILLED SALMON RAMEN, vermicelli noodles, red chilli, bamboo, spring onions, miso, soy £15.50

DRY AGED NATIVE BREED 10oz SIRLOIN, triple cooked chips, watercress, slow roasted garlic, roasted flat mushroom £23.50

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES, peas à la Française, hollandaise, lemon £14.50

ROASTED GRESSINGHAM DUCK BREAST, fondant potato, baby carrots, confit duck, damson jus £20.50

LARGE PLATES TO SHARE

DRY AGED NATIVE BREED CHATEAUBRIAND, roasted marrow bone, triple cooked chips, roasted flat mushroom, slow roast garlic, watercress, chimichurri £49.95

SIDES

FRIES £2.50 / TRIPLE COOKED CHIPS £3.50 / TRUFFLE & PARMESAN FRIES £3.50 / SAVOY CABBAGE, LEEKS & PEAS, mint butter £3.50

MARINATED TOMATO & BOCCONCINI MOZZARELLA SALAD, red onion, balsamic £3.50 / SAUTÉED SPINACH, garlic butter £4.00

BEER & MUSTARD GLAZED PIGS IN BLANKETS 5.00

SAUCES £1 each

GRAVY / BEARNAISE / GARLIC & ROSEMARY BUTTER

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO ALL DINING BILLS. 100% GOES TO THE STAFF.

Some of our dishes contain nuts. Please let us know if you have any allergies. V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS.